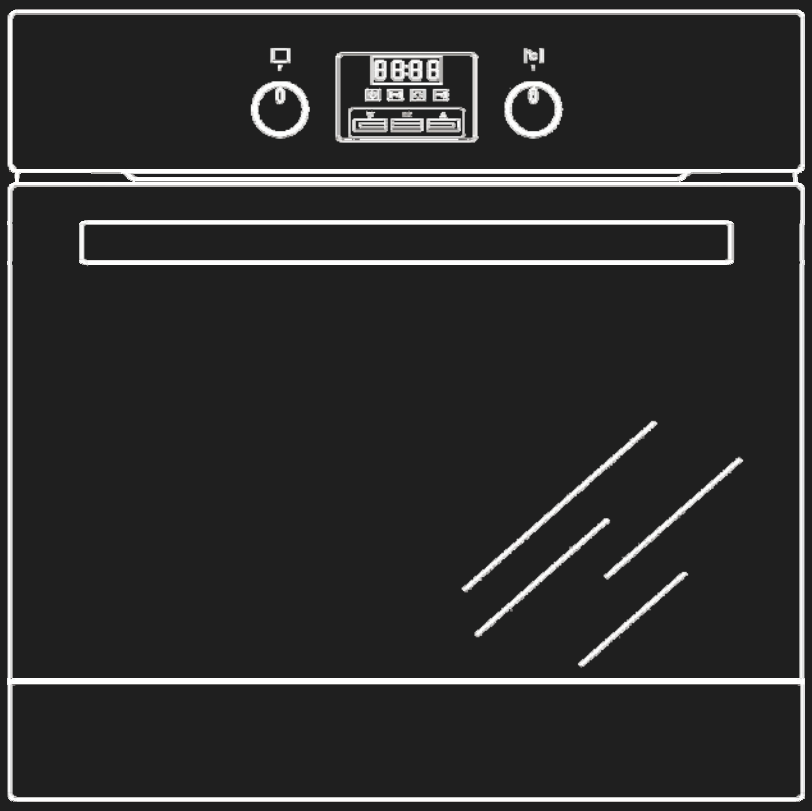
20111031 issue2

60cm Built In Oven



Installation and User manual

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For warranty service call 1300 373 199(Australia) or 0508 123108(New Zealand) to connect you to the nearest authorised service centre

BO6602X-1
BO610CX-1
BO604B

Important Safety Instructions

This manual explains the proper installation and use of your oven, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference.

General Warnings

- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the appliance unattended when cooking. Oils and fats may catch fire due to overheating or boiling over.
- Do not put pans weighing over 15Kgs on the opened door of the oven.
- Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the appliance.

Child Safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

Installation, Cleaning & Servicing

- The appliance must be installed only by an authorised person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinet with a veneer exterior must be assembled with glues which can withstand temperature of up to 120°C.

- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 70mm of space between the back of your oven and the wall. Keep some distance on each side of your oven that you can use that distance flowing installing instructions.
- The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate oven with a damaged cord, plug or if the oven has malfunctioned or has been dropped or damaged in any manner. Return oven to authorised service facility for repair.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build-up.
- Always clean the appliance immediately after any food spills.
- **THIS APPLIANCE MUST BE EARTHED.**
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down when the oven door is open.

Grill

- Do not cover the grill insert with foil, as fat built up may catch on fire.
- Always keep the grill dish clean as any build up may catch on fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use. Children should be kept away.

Environmental Hints

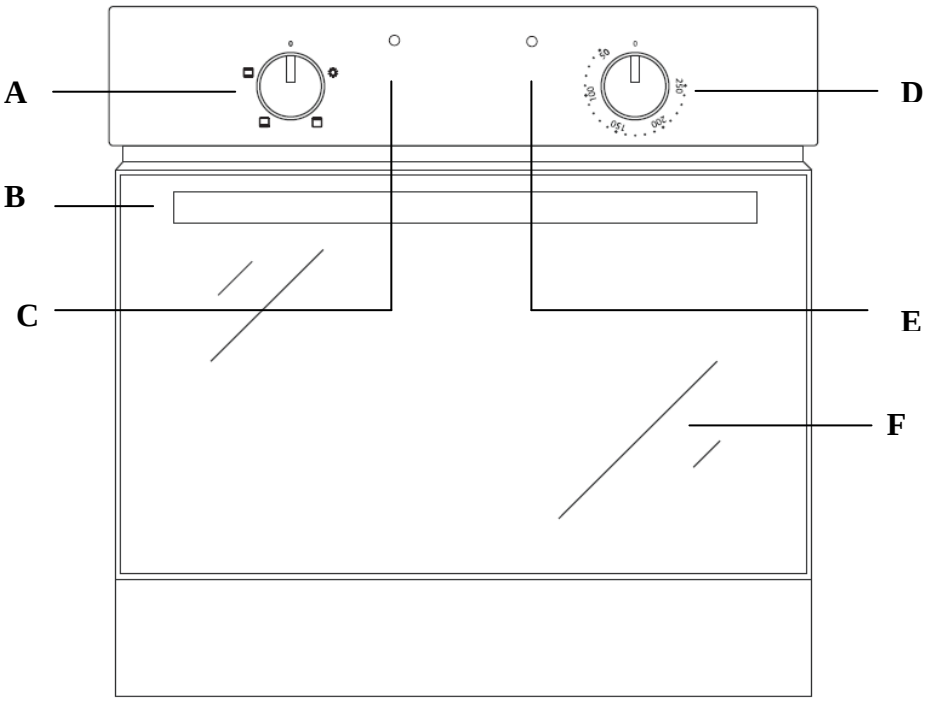
- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.

This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

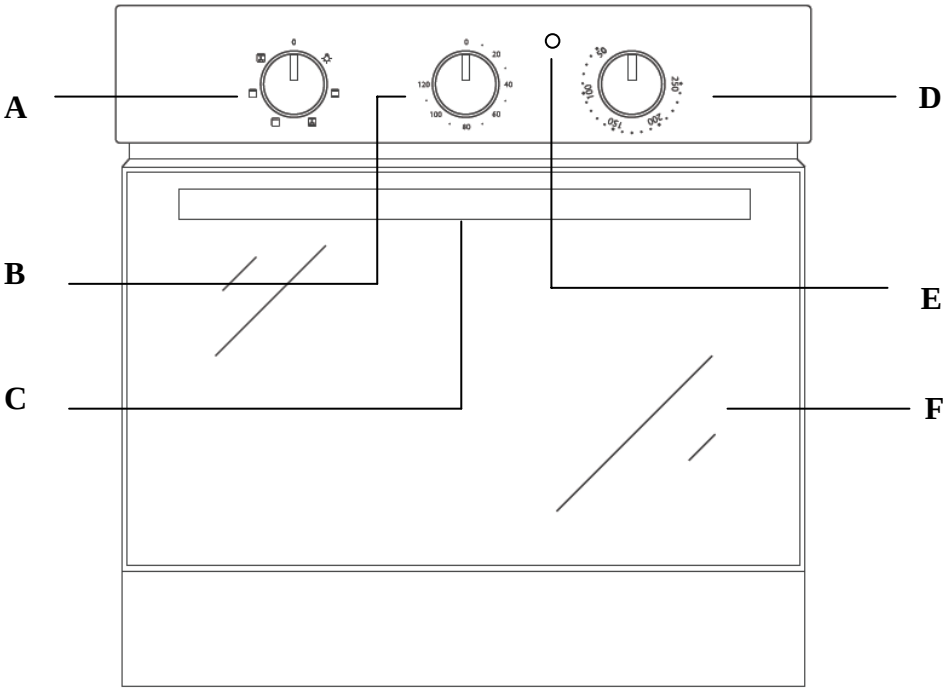
Product Description

- ***Model BO604B***



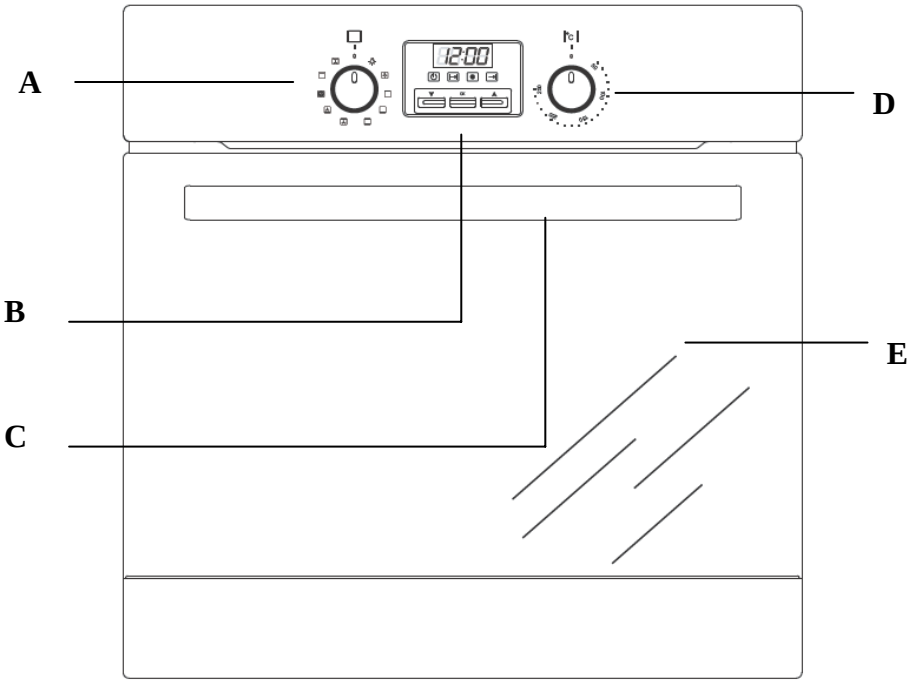
A. Function Selection Knob	D. Temperature Control Knob
B. Oven Door Handle	E. Heating Indicator Light
C. Power Indicator Light	F. Glass Door

- ***Model BO6602X-1***



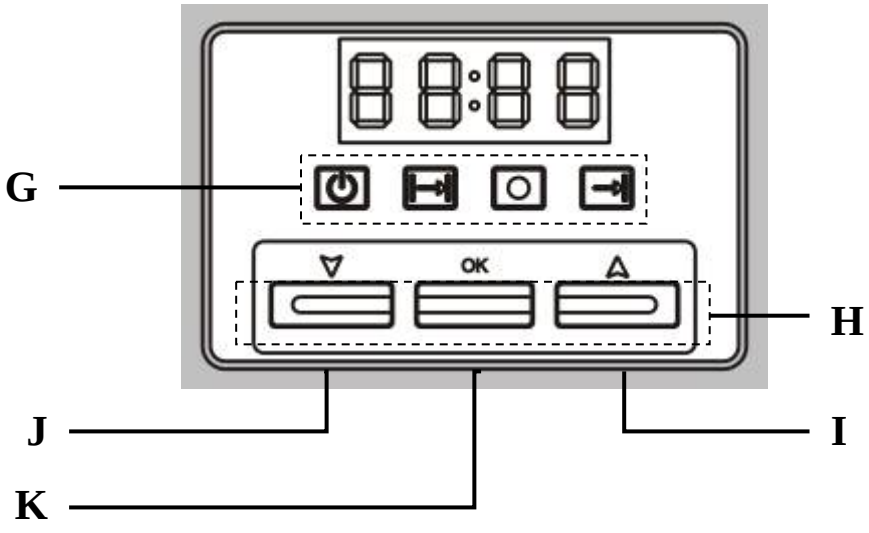
A. Function Selection Knob	D. Temperature Control Knob
B. Minute Timer Knob	E. Heating Indicator Light
C. Oven Door Handle	F. Glass Door

➢ ***Model BO610CX-1***

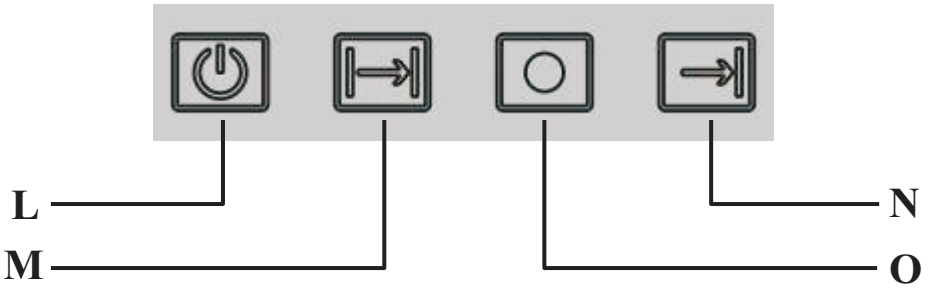


A. Function Selection Knob	D. Temperature Control Knob
B. Electronic Control Panel	E. Glass Door
C. Oven Door Handle	

BO610CX-1 Time Control Panel



G. Function Display	H. Control Buttons
I. Increase Timer Value	J. Decrease Timer Value
K. OK	



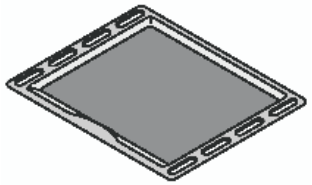
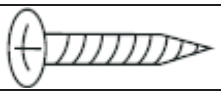
L. Timer Override Light*

M. Cooking Duration Function Indicator Light

N. Cooking Delay Start Function Indicator Light

O. Heating Indicator Light

** When this light is ON, all timer functions ar e overridden and your oven will run in manual mode. Depress 揾K button for 3 seconds to enter into the manual mode.*

Accessory Name	Picture	Quantity
Baking tray		1
Grill rack		For BO6602X and BO604B-F QTY=1; For BO610CX QTY=2
Grill insert		For BO6602X and BO610CX QTY=1; For BO604B-F, NOT PROVIDE
Screws(ST4x35)		4

Technical Specifications

model	product dimensions (h x w x d) mm	net weight	usable capacity	electrical connection	max. power rating
BO604B-F	595 x 595 x 575	Approx. 38Kg	56 litres	220-240V/50Hz	2.2kW
BO6602X-1	595 x 595 x 575	Approx. 38Kg	56 litres	220-240V/50Hz	2.9kW
BO610CX-1	595 x 595 x 575	Approx. 38Kg	56 litres	220-240V/50Hz	2.2kW

Installation

WARNING!

Please follow the points below when installing the appliance

Use An Authorized Person

- As stated in the local municipal building codes and other relevant statutory regulations:
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned at the side of cavity.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

This Appliance Must Be Properly Earthed

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance in to cabinet cavity, ensuring supply cable is not obstructed (kinked, jammed or twisted).
- To prevent tipping or dislodging of the appliance, secure appliance to the cabinet with 4 screws (provided) , through the dedicated holes in the appliance frame.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (E.g. vinyl coated) may result in deterioration of the low temperature coating by discoloring or bubbling.
- The cabinet panels to the oven must be heat resistant. With veneered wood units, glues must be resistant to a temperature of 100°C.
- If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure the appliance operates correctly before handing it over to the customer.

CAUTION!

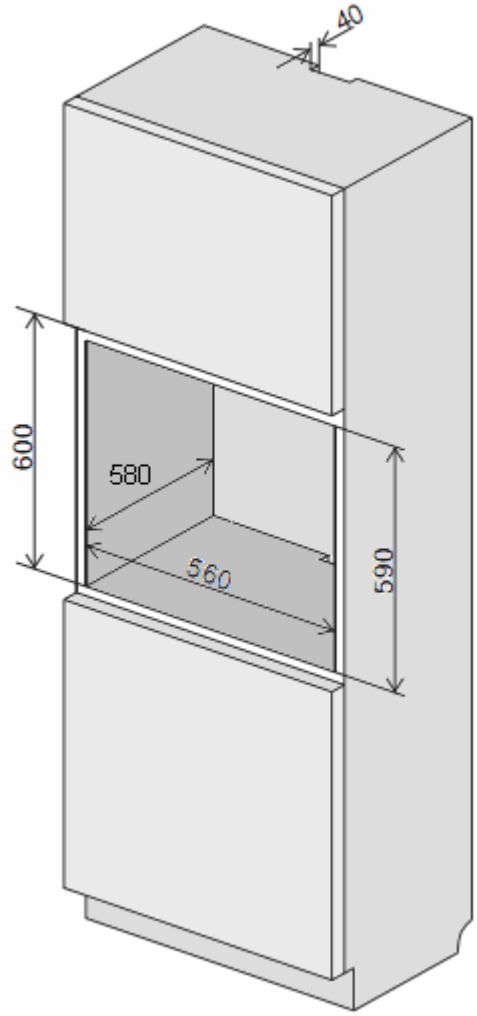
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

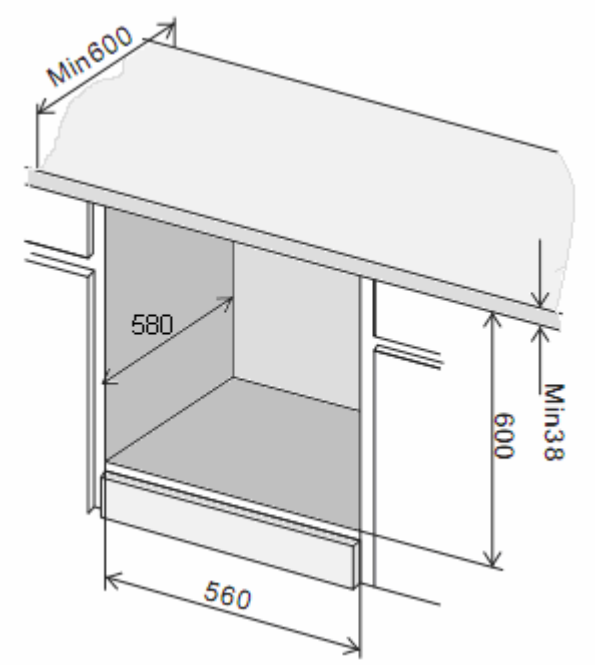
A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

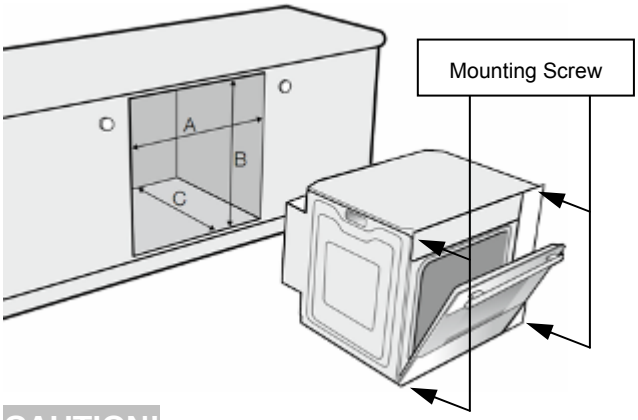
WARNING!

To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Cut-out dimensions





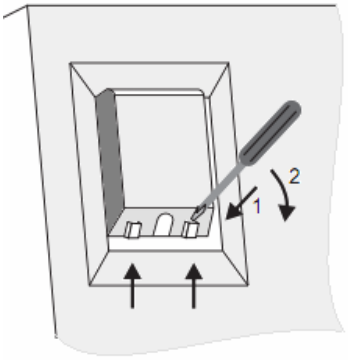


CAUTION!

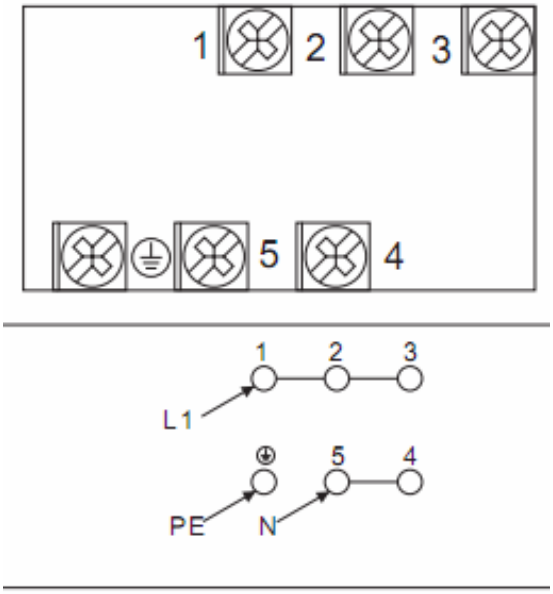
Your appliance must be mounted on a flat surface for the full width and depth of the product.

Connect power supply cord

- Open terminal board cover at rear panel of appliance.



- Connect wires as below:



- Close the terminal board cover.

Start Using Your Oven

Preparing Your Oven

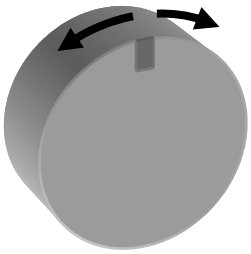
1. Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
2. Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
   Do not close the oven door until the oven is completely dry.
3. To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of top/bottom heating at 240°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

BO610CX-1

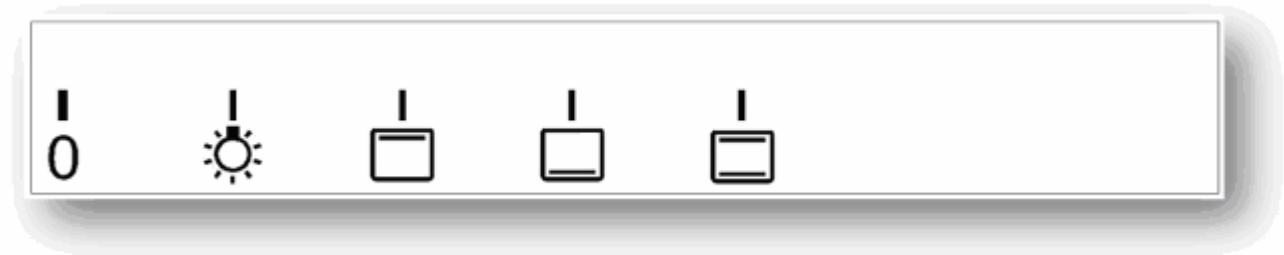
Turn ON the power to the Appliance, depress “OK” button for 3 seconds, the Timer Override light will be turned on and the oven enters into Manual Mode.

Select the functions (All Models)

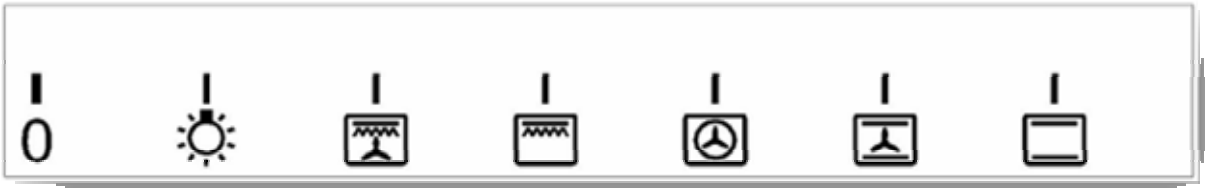
To select the desired function, push the “Function Selection Knob” and the knob will pop up. Turn the knob in any direction to select the desired function.



- ***Model BO604B (4 functions)***



- ***Model BO6602X-1 (6 functions)***

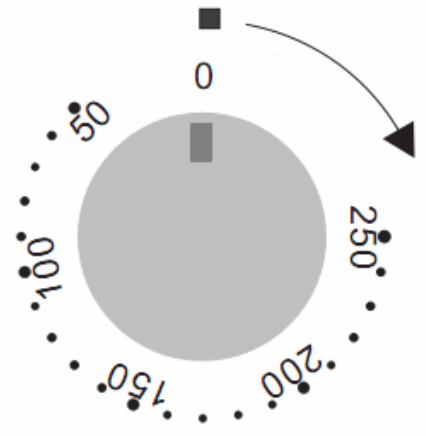


- ***Model BO610CX-1(10 functions)***

Function	Description
0	Switch off function
Oven Light	By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.
Fan & Combined Grill	When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.
Combined Grill (Grill & Top element)	When the “combined grill” is active, it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.
Rear Heater With Fan	This cooking mode allows even distribution of the heat inside the oven, making it possible to cook several items of food at the same time.
Fan, Bottom & Top Elements	Conventional mode with fan.
Bottom & Top Elements	Allows the oven to be heated conventionally.
Defrost	To achieve an even and fast defrost of frozen food. This function can be used with any type of frozen food.
Top Element	Oven is heated using only the top element.
Bottom Element	Oven is heated using only the bottom element.
Fan & Top Element	The top element and fan function are activated causing hot air to circulate around the dish.
Fan & Bottom Element	The bottom element and fan function are activated causing hot air to circulate around the dish.
Grill Element	Allows dishes to be grilled.
Fan & Grill Element	This method uses the grill in conjunction with the fan, to help a fast circulation of heat. Suitable where quick browning is required and "sealing" the juices in.

Select the temperature (All Models)

- To select the desired temperature, push the “Temperature Control Knob” and the knob will pop up. Turn the knob in a clockwise direction to desired temperature (50°C ~ 250°C).
- A thermostat controls the temperature in your oven. Heating Indicator Light remains ON when heating the oven. Heating Indicator Light will turn OFF when the oven reaches set temperature.
- Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.



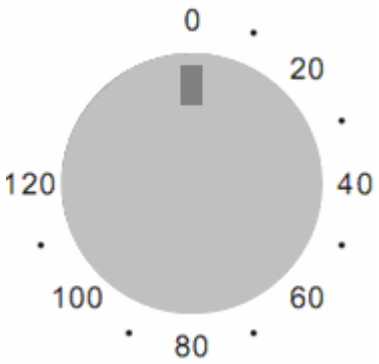
CAUTION!

- The desired cooking function must be selected before the oven will operate.

Work With Minute Timer

➢ *Model BO6602X-1*

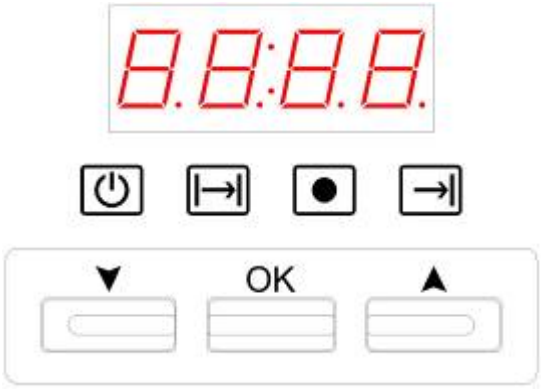
- This model has a Minute Timer built inside to give a sound alert when time is up. To select this function, push the “Minute Timer Knob” and the knob will pop up. Turn the knob clockwise to the required time.
- The timer can be used independently of an oven cooking function for a time period of up to 120 minutes.
- The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.



➢ *Model BO610CX-1*

Your oven is equipped with a 3 button timer that has the following features:

- O'clock time – you can set current O'clock time
- Timer – you can set a countdown time that will beep when the set time has elapsed.
- Cooking duration – you can set cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- Cooking end time – instead of setting a cooking duration you can set a cooking finish O'clock time. When the finish time has been reached the timer will beep and turn the appliance off.
- Delayed start cooking time – you can combine the cooking duration and cooking end time to switch oven on and off at a specific time during the day.



O'Clock Time Setting

When the power is connected, the LED display shows 12:00 as default. Press the "OK" key once, "Hour" display will flash, use ▲or▼key to adjust to current O'clock hour then press "OK"; press again, then "Minute" display will flash. use ▲or▼key to adjust to current O'clock minute then press "OK"

Cooking Duration Setting

- Before using this function, please make sure "Timer Override" light is off.
- Press OK till ⊢→ and "Hour" display flash together, use ▲or▼key to adjust to required cooking hours. Press OK again, "Minute" display flash, use ▲or▼key to adjust to required cooking minutes. Press OK again to confirm.
- Select oven temperature and function, ⊢→ will stay as ON, display will show cooking duration you set and start count down till time up, ⊢→ flash again and a brief audible signal will sound for 10 times. Press any keys to quit after the program completed.

Cooking End Time Setting

- Before using this function, please make sure "Timer Over Ride" light is off.
- Press OK till →⊣ and "Hour" display flash together, use ▲or▼key to adjust to required O'clock hours. Press OK again, "Minute" display flash, use ▲or▼key to adjust to required O'clock minutes. Press OK again to confirm.
- Select oven temperature and function, →⊣ will stay as ON, display will go back to O'clock time, when set ending time reaches →⊣ flash again and a brief audible signal will sound for 10 times. Press any keys to quit after the program completed.

Delayed Start Cooking Setting

- Before using this function, please make sure “Timer Over Ride” light is off.
- Press OK again after “Cooking Duration Setting” done till and “Hour” display flash together, use ▲or▼key to adjust to required O’clock hours. Press OK again, “Minute” display flash, use ▲or▼key to adjust to required O’clock minutes. Press OK again to confirm.
- Select oven temperature and function, will stay as ON but stay as OFF, display will go back to O’clock time, internally time counting is in progress and when proper O’clock time reaches, oven starts working automatically. When program finish, and will flash and a brief audible signal will sound for 10 times Press any keys to quit after the program completed.

To Check or Canceling Settings

- If you want to terminate program when it is running, press OK for 3 seconds.
- During program is running, anytime you want to check how much cooking time left, press ▲or▼key, press again display will return.

Example: Now time is 12:00, and want cooking duration 1 hour and 15 minutes but ending at 15:12.
Press “OK” key till and hour flashing, use▲to adjust “0” to “1” , press “OK” again, “00” starts flashing, use▲to adjust “00” to “15”, press “OK” again then 1 hour 15 minutes cooking duration is set.
Press “OK” key again till and hour flashing, use▲or▼key to adjust hour to “15”, press “OK” again, minutes starts flashing, use▲or▼key to adjust minutes to “12”, press “OK” to confirm.
Turn function to desired mode and temperature, oven starts counting time, when time is 13:57 start heating.
When time is 15:12, heating stopped, and flash and a brief audible signal will sound for 10 times

Troubleshooting

In the event of an emergency, you should:

- Switch OFF all controls of the appliance
- Disconnect the mains plug
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

faults	causes	remedies
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	- Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	- Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is overcooked and the inside is not cooked enough	Temperature is too high	- Lower the temperature and increase the cooking time
The outside is too dry even though it looks cooked	Temperature is too low	- Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	Tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

Maintenance and Cleaning

WARNING!

- **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**
- **Do not use steam cleaners.**
- **Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.**
- **To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!**
- **Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned with a damp cloth when it has cooled down.**
- **Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.**
- **If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.**

Stainless steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- The stainless steel should only be cleaned with warm water and a mild detergent.
- DO NOT use abrasive cleaners or harsh solvents.

NOTE: Make sure you follow the polish or brushing lines in the stainless steel

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.
- The glass door on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Oven

- Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

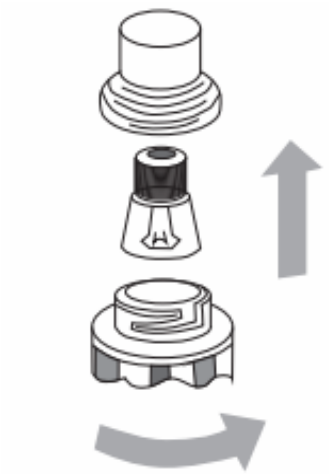
- Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement Of The Oven Light Bulb

WARNING!

In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

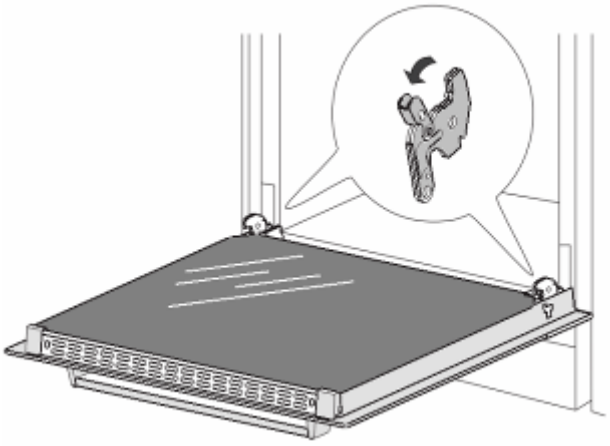
- Set all control knobs to the “OFF” position (● / 0) and disconnect the mains plug.
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
  -voltage230 V
  -power 25 W
  -thread E14
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.



Oven light bulb

Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

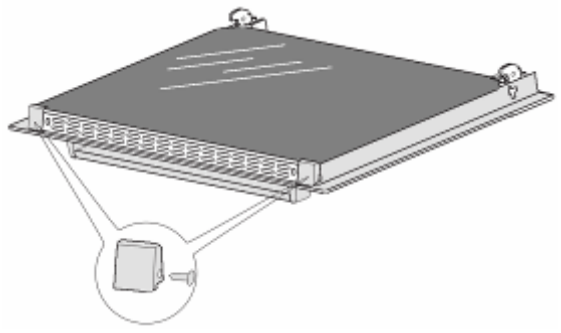


Removal Of The Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door.

Next take out the glass from the second blocking mechanism and remove.

After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following warranty conditions.

This product is covered by a 2 Year In Home Warranty from the date of purchase. The warranty covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of GSM Sales Pty Ltd.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances installed and used according to the manufacturer's instructions.
2. This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
3. If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's traveling costs to and from your home.
4. If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
5. This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or connected to incorrect power supply.
6. The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
7. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
8. Not designed or warranted for industrial or commercial use (Commercial use applies to shops, offices, schools, factories & workshops etc.).

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

You may not make claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. GSM Sales is not liable in the following situations (which are not exhaustive): 1. accident, 2. misuse or abuse including failure to maintain, 3. normal wear and tear, 4. power surges, electrical storm damage or incorrect power supply, 5. incorrect or incomplete installation, 6. incorrect operation and use, 7. any modification to appliance without consent, 8. the appliance is serviced by anyone other than a GSM Sales authorised service agent.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

FOR WARRANTY SERVICE CALL 1300 373 199(AUSTRALIA) OR 0508 123108(NEW ZEALAND) TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE

NOTES:

Serial number:

G|S|M

Gerard Sourcing & Manufacturing

GSM Sales Pty Ltd.

The GSM Sales Pty Ltd. Group of Companies has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for the GSM Sales Pty Ltd. Group of Companies

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